

Food Facility Inspections Completed

City GRANDVIEW

COOKBOOK EATERY	8/7/2015	Pre-Opening Inspectio	APPROVED TO OPEN
COZY ROSE INN	8/24/2015	Routine Inspection	20/20 Missing FWC, inadequate handwashing facilities, improper storage of raw meats
LUCKY FOOD MART	8/25/2015	Follow-Up Inspection	25/30 Hands not washed as required
PIZZA HUT	8/24/2015	Routine Inspection	0/0
ZIGGYS MARKET AND SMOKE SHOP	8/25/2015	Follow-Up Inspection	20/28 Missing FWC, food not in good condition, improperly cold holding PHF

City GRANGER

CHANDLER'S CONOCO	8/24/2015	Routine Inspection	3/0 Dirty floor in walk-in refrigerator
COOL BEANS ESPRESSO GRANGER	8/11/2015	Pre-Opening Inspectio	Verification needed that the commercial refrigerator works properly. Proposed menu has been limited because of facility limitations. An additional sink must be installed if menu expands.
SU MERCADITO #2	8/19/2015	Routine Inspection	78/55 Missing FWCs, uncleanliness in meat cutting areas, room temperature storage, improper storage/use of pesticide, missing labels, non rodent-proof entrances, dirty walk-in cooler floor

City HARRAH

LA GUADALUPANA	8/26/2015	Routine Inspection	0/5 Ice scoop stored on dirty surface.
LA GUADALUPANA EXPRESS # 2	8/26/2015	Routine Inspection	0/0 No problems.

City MOXEE

MARISCOS EL AGUACATE TOWN	8/31/2015	Routine Inspection	30/30 Improper cooling of tamales.
MARISCOS ENCENADA # 1 B97034L	8/31/2015	Routine Inspection	Handwash spigot in mobile needs to be free flowing type.
MARISCOS ENCENADA # 10 C38386E	8/31/2015	Routine Inspection	Handwash spigot in mobile needs to be free flowing type.
MARISCOS ENCENADA # 3 C38384E	8/31/2015	Routine Inspection	Handwash spigot in mobile needs to be free flowing type.
MARISCOS ENCENADA # 4 B8859U	8/31/2015	Routine Inspection	Handwash spigot in mobile needs to be free flowing type.
MARISCOS ENCENADA # 5 B50575N	8/31/2015	Routine Inspection	Handwash spigot in mobile needs to be free flowing type.
MARISCOS ENCENADA # 6 C383855	8/31/2015	Routine Inspection	Handwash spigot in mobile needs to be free flowing type.

MARISCOS ENCENADA # 8 B88592U	8/31/2015	Routine Inspection	Handwash spigot in mobile needs to be free flowing type.
MARISCOS ENCENADA # 9 B884759	8/31/2015	Routine Inspection	Handwash spigot in mobile needs to be free flowing type.
TONG THAI FOOD CATERING	8/29/2015	Routine Inspection	0/0 No violations observed.
City			
SELAH			
7-ELEVEN #19305B	8/20/2015	Routine Inspection	0/5 Inaccurate thermometer in walk-in refrigerator.
NEW YORK TERIYAKI - SELAH	8/10/2015	Routine Inspection	63/55 Inadequate hand washing facilities, improper cooling of PHF, improper washing of produce, missing an appropriate thermometer, missing hand washing signage.
SELAH CHEVRON	8/20/2015	Routine Inspection	5/13 FWC's expired. Inaccurate refrigerator thermometer. No handwash sign in restroom.
STAGECOACH RV PARK	8/27/2015	Routine Inspection	10/10 Food not in good condition
City			
SUNNYSIDE			
EL MEJOR TAQUITO RESTAURANT	8/24/2015	Routine Inspection	10/5 Missing FWC, uncovered foods in refrigerator
GLEZ FAMILY RESTAURANT	8/10/2015	Pre-Opening Inspectio	Approved to open.
LOS SILVA'S MOBILE	8/7/2015	Pre-Opening Inspectio	Approved to open. Business name still needs to be posted on mobile unit.
SUNNYSIDE CHEVRON	8/11/2015	Follow-Up Inspection	5/5 Missing FWC
VFW POST #3482	8/13/2015	Routine Inspection	5/8 Raw chicken stored above other meats and RTE food. No handwash signs in restrooms.
VIBRANT HEALTH	8/24/2015	Routine Inspection	0/0
City			
TOPPENISH			
CARNITAS SUPREME	8/15/2015	Routine Inspection	0/0
COCINA MELISSA'S	8/15/2015	Routine Inspection	0/7 No sanitizer available during food preparation. Food service permit was not posted/available. Kitchen is licensed as a level 1 food service but is currently performing more complex processes than allowed for a level 1. Increased to level 2.
EL PORVENIR	8/28/2015	Routine Inspection	5/10 FWC's missing, floor needs to be replaced in kitchen.
City			
UNION GAP			
B.J.'S GET & GO	8/24/2015	Routine Inspection	25/28 PHF improperly hot held. Improper storage of ice-scoop.
COSTCO WHOLESALE #1013	8/12/2015	Routine Inspection	0/0

LA CASITA	8/26/2015	Routine Inspection	10/10 Improper cold holding PHF.
WAREHOUSE DEMO SERVICES # 1013	8/12/2015	Routine Inspection	0/0
City			
WAPATO			
LA BARATA - WAPATO	8/13/2015	Routine Inspection	15/20 Improper cold holding of PHF's, inadequate HW sink, possible cross contamination of PHF's.
TREVERI CELLARS WAPATO	8/28/2015	Routine Inspection	20/25 Menu and preparations have expanded beyond level 1 license limitations. License and potentially facility upgrades needed.
WINDY POINT VINEYARDS	8/13/2015	Routine Inspection	0/0
City			
YAKIMA			
8TH ST MARKET & SMOKE SHOP	8/7/2015	Routine Inspection	0/5 No sanitizer or test strips available for warewashing machine.
ABBY'S LEGENDARY PIZZA OF YAKIMA # 57	8/26/2015	Routine Inspection	15/20 PHF improperly cold-held. Inaccurate metal stem thermometer. Inaccurate refrigerator thermometer.
AM/PM # 4437	8/20/2015	Routine Inspection	0/5 No thermometer in walk-in refrigerator.
APPLE CITY SALAMI	8/5/2015	Pre-Opening Inspection	APPROVED TO OPEN
BALLESTERI'S CAFE	8/27/2015	Follow-Up Inspection	0/0
BASKIN ROBBINS (MOBILE)	8/3/2015	Routine Inspection	0/0 Routine inspection at fairgrounds. No problems observed.
BRUCHI'S	8/17/2015	Routine Inspection	10/13 PHF improperly cold held. No handwash sign in restroom.
CAROUSEL FRENCH CUISINE	8/21/2015	Routine Inspection	5/8 No shellstock ID for oysters. Improper storage of ice-scoop.
CASA VITTORE	8/20/2015	Routine Inspection	5/8 Expired and missing FWC's. Refrigerator unable to reach proper temperature. Improper storage of ice-scoop.
CATHOLIC FAMILY & CHILD SERVICE	8/12/2015	Routine Inspection	0/0
CENTERPLATE	8/29/2015	Catering Routine Inspection	0/0 No problems observed.
DICKY'S B.B.Q. RESTAURANT PIT # 1083	8/3/2015	Routine Inspection	0/0
DOWNTOWN SUPER FOODS	8/24/2015	Routine Inspection	0/5 Cloth towels being used to dry dishes/utensils instead of paper towels.
EL HABANERO	8/17/2015	Routine Inspection	10/20 Improperly stocked handwash sink. Missing thermometer in refrigerator. No sanitizer for wiping cloths or warewash facility.

EL MIRADOR II RESTAURANT	8/13/2015	Follow-Up Inspection	50/61 Expired FWC. PHF improperly hot held. PHF improperly cold held. Improper storage of toxic chemicals. Condiments stored in ice supply. Ice-scoop stored improperly. No handwash sign in restroom.
EL NUEVO AMANECER RESTAURANT	8/24/2015	Routine Inspection	15/25 No FWC. No soap at handwash sink. No thermometer in one refrigerator. Improper use of warewash facility.
FLYIN PIG B.B.Q	8/12/2015	Routine Inspection	5/8 PHF improperly cold held. Ice-scoop improperly stored.
FRED MEYER # 486	8/10/2015	Pre-Opening Inspectio	Starbucks kiosk has been approved in store.
GIRL DOG COMMISSARY	8/5/2015	Routine Inspection	0/0
GREAT SHANG HAI RESTAURANT	8/19/2015	Follow-Up Inspection	0/0 All critical items corrected from routine inspection.
HILTON GARDEN INN	8/3/2015	Routine Inspection	5/5 PHF improperly cold held.
HY'S SERVICE	8/11/2015	Routine Inspection	25/36 Raw chicken sitting out at room temperature. Tongs stored on dirty surface. No sanitizer at warewashing facility. Toilet facility improperly stocked.
JAMES GANG BAR & GRILL	8/17/2015	Routine Inspection	10/10 Expired FWC. Improper storage of raw meat.
JAVA HEAVEN	8/17/2015	Routine Inspection	0/0
J'S ASIAN FLAMING GRILL 1	8/3/2015	Routine Inspection	0/0
JUNGAPETY	8/24/2015	Routine Inspection	10/10 Improper cold holding of PHF's.
KANA WINERY	8/20/2015	Routine Inspection	5/8 Missing FWC's. No handwash sign in restroom.
MEADOWBROOK CONVENIENCE CENTER	8/28/2015	Routine Inspection	0/5
MOD SUPERFAST PIZZA	8/3/2015	Routine Inspection	0/3 No handwash sign in restroom.
NACHES HEIGHTS VINEYARD	8/7/2015	Routine Inspection	5/13 Missing FWC. No thermometer in refrigerator. No handwash sign in restroom.
OUTBACK ESPRESSO NORTH	8/6/2015	Routine Inspection	0/5 No thermometer in refrigerator.
PAPA BAIRD'S RESTAURANT	8/3/2015	Routine Inspection	60/65 BHC with RTE food. Improper cold holding of PHF. Toxic substances not labeled.
PAPA MURPHY'S PIZZA	8/29/2015	Routine Inspection	0/0 Inspected at "Hotshots" basketball tournament. No problems observed.
QUESERIA BENDITA	8/12/2015	Routine Inspection	0/0
REXFORD MANOR RETIREMENT COMMUNITY	8/18/2015	Routine Inspection	0/0

SAFEWAY # 1660	8/12/2015	Routine Inspection	15/20 Meat slicer and meat packager was not clean. Several missing and broken thermometers in cold holding units throughout store.
SEOUL TERI - HOUSE	8/31/2015	Routine Inspection	20/25 Improper cold holding PHF. Improper labeling of chemicals. Sanitizer being used with wiping cloths needs to be replaced every 2 hours, rather than once a day.
SNYDER'S GERMAN SAUSAGE HAUS	8/26/2015	Routine Inspection	10/15 No HAACP plan for ROP'd meats. Improper labeling.
TACOS ARIEL	8/17/2015	Routine Inspection	35/40 BHC with RTE food. Improper cold holding of PHF. Missing thermometer in refrigerator.
TAMMY'S MEXICAN RESTAURANT	8/7/2015	Routine Inspection	25/30 Food not in good condition. Raw meat stored above RTE food. Toxic substances stored on counter near utensils. No thermometers in refrigerators.
TAQUERIA EL RINCONSITO	8/19/2015	Routine Inspection	30/38 FWC's expired. Blocked handwash sink. Improper storage of raw meat. Improper cold holding of PHF. Improper storage of ice-scoop. No test strips for warewashing facility.
TAQUERIA LOS PRIMOS # 3	8/12/2015	Routine Inspection	35/45 Improper washing of produce. PHF improperly hot held. Inaccurate thermometer and missing thermometer. Improper use of warewashing facility.
TAQUERIA NAYITA'S	8/17/2015	Routine Inspection	0/5 No thermometer in refrigerator.
THE CELTIC CUP	8/7/2015	Routine Inspection	10/18 PHF improperly cold held. No thermometer in refrigerator. No handwash sign in restroom.
THE COFFEE SHOPPE	8/26/2015	Routine Inspection	0/8 Several inaccurate refrigerator thermometers. No handwash sign in restroom.
TOM - TOM ESPRESSO	8/3/2015	Catering Routine Inspe	0/0 Inspected at fairgrounds. No problems were observed.
TOWN PUMP FOOD MART	8/26/2015	Routine Inspection	25/30 Improper hot holding of PHF. No sanitizer for warewashing facility.
V.F.W. (WILLIAM WHARTON POST 379)	8/13/2015	Routine Inspection	5/8 Raw meats stored above ready to eat food. No handwash sign in restrooms.
WEST VALLEY CHURCH OF THE NAZARENE	8/17/2015	Routine Inspection	0/0
WOMEN'S CENTURY CLUB	8/31/2015	Routine Inspection	0/5 Sanitizer not available during food prep.
WORLD BISTRO	8/12/2015	Routine Inspection	15/15 Handwash sink is blocked. Raw chicken stored aboved other meats and RTE food.
YO YAKIMA	8/24/2015	Routine Inspection	10/13 No paper towels at handwash sink. Restroom improperly stocked.
YOGURT SHACK	8/6/2015	Routine Inspection	0/0
ZESTA CUCINA	8/11/2015	Routine Inspection	20/31 Missing and expired FWC. No consumer advisory for raw or undercooked foods. Improper storage of toxic substance. Two refrigerators missing thermometers. Ice-scoop improperly stored. No handwash sign in restroom.

City**ZILLAH**

AMERISTAR # 15

8/7/2015 Routine Inspection 0/0

BONAIR WINERY

8/26/2015 Routine Inspection 10/5 Missing FWC, Unclean food-contact surfaces

SEVERINO CELLARS

8/26/2015 Routine Inspection 5/5 Missing FWC